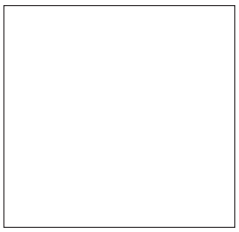
Falcon



1300 Dual Fuel

User's Manual

&

Installation and Servicing Instructions

U106510-01

Be safe

Warning

Accessible parts will become hot in use. To avoid burns and scalds children should be kept away.

You need clean fresh air - so does your cooker. Burner flames produce exhaust gases, heat and moisture. Make sure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered cooker hood that vents outside. If you have several burners on or use the cooker for a long time, open a window or turn on an extractor fan. For more detail see the Installation Instructions.

We recommend you read the 'General Safety Instructions' section if you have not used a gas cooker before. We describe some basic guidelines on how to use a gas cooker safely.

Gas and Electricity on

Make sure that the gas supply is turned on and that the cooker is wired in and switched on. The cooker needs electricity.

Peculiar smells

When you first use your cooker it may give off a slight odour. This should stop after a little use.

Before using for the first time, make sure that all packing materials have been removed and then to dispel manufacturing odours, turn the ovens to 230°C and run for an hour.

Make sure the room is well ventilated to the outside air, by opening windows or turning on a cooker hood for example. We recommend that people with respiratory or allergy problems should vacate the area for this brief period.

Before using the grill for the first time you should also turn on the grill and run for 30 minutes with the grill pan in position, pushed fully back, and the grill door open.

Installation

In the UK:-

The cooker must be installed by a CORGI registered engineer.

In the Republic of Ireland:-

The installation must be carried out by a Competent Person.

The installation must be in accordance with the installation instructions and comply with the relevant regulations and also the local gas and electricity supply companies' requirements.

Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. This appliance shall be installed in accordance with the regulations in force and only in a well ventilated space.

Read the instructions before installing or using this appliance.

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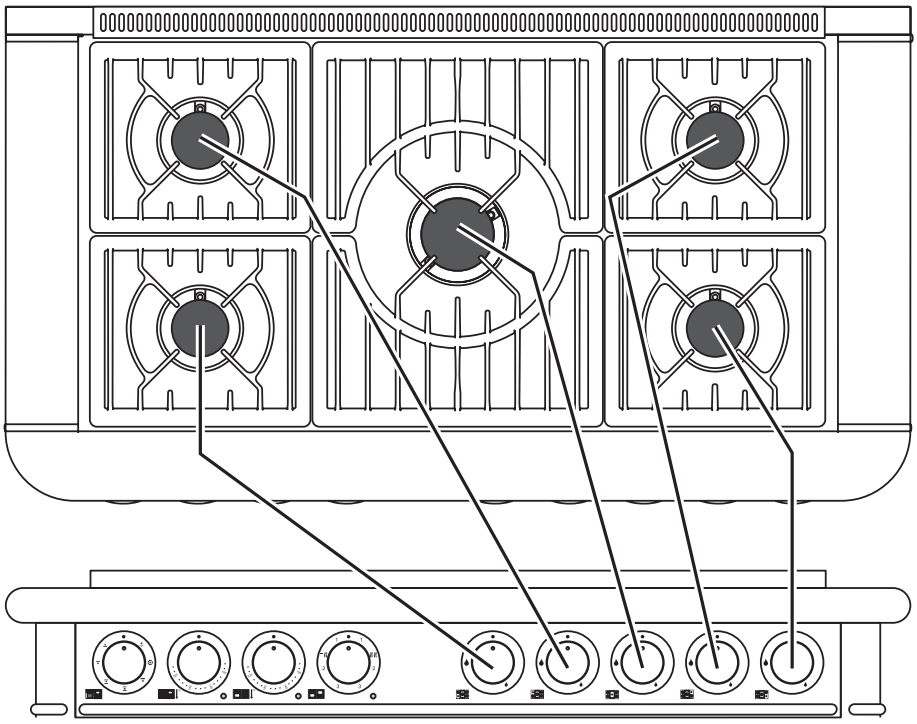
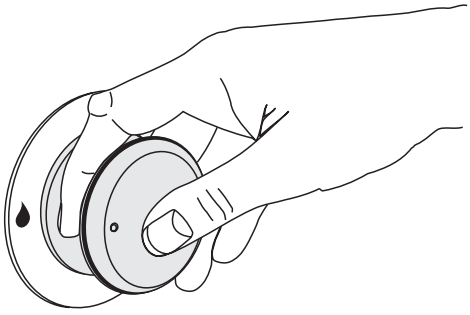
Hotplate Burners



The drawing by each knob indicates which burner that knob controls. There is a spark ignition system that works when the knob is pressed in. Each burner also has a special safety device that stops the flow of gas if the flame goes out.



Push in and turn a knob to the large flame symbol (🔥).

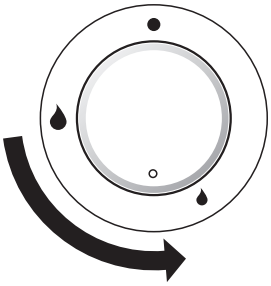
Keep holding the knob pressed in to let the gas through to the burner for few seconds. The igniter should spark and light the gas.

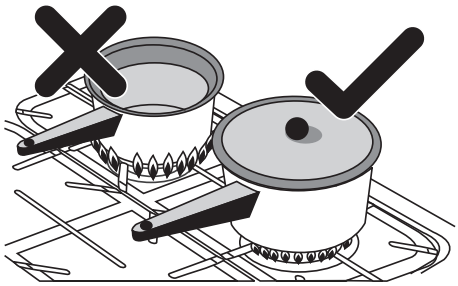
If, when you let go of the control knob, the burner goes out, the safety device has not held in. Turn the control to the off position and wait one minute, then try again this time holding in the control knob for slightly longer.

Adjust the flame height to suit by turning the knob.

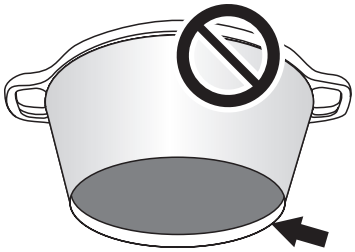
On this cooker the low position is beyond high, not between high and off. The small flame marks the 'low position'.

Turn the knob towards it after the contents of a pan have boiled.

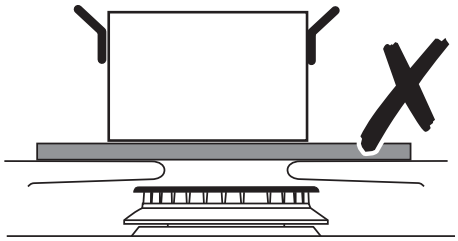




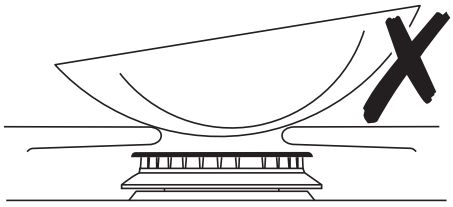
Make sure flames are under the pans. Using a lid will help the contents boil more quickly.



Pans and kettles with concave bases or down turned base rims should not be used.



Simmering aids, such as asbestos or mesh mats, are NOT recommended. They will reduce burner performance and could damage the pan supports.



Avoid using unstable and misshapen pans that may tilt easily and pans with a very small base diameter e.g. milk pans, single egg poachers. The minimum pan diameter recommended is 120mm (about 4¾").

When hotplate control knob is pressed in, sparks will be made at every burner, this is normal.

If after lighting, a hotplate burner's flame goes out, turn it off and leave it for one minute before relighting it.

You can remove the burner head for cleaning, see "Cleaning your cooker" section of the instructions.

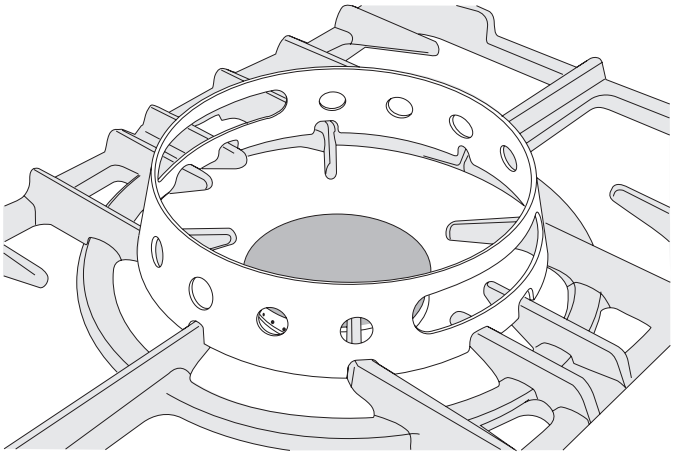
You should wipe the top surface of the cooker around the hotplate burners as soon as possible after spills occur. Try to wipe them off while the hotplate is still warm.

Note:

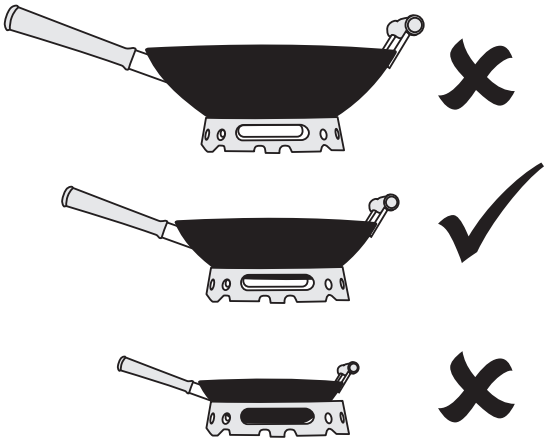
Use of aluminium pans may cause metallic marking of the pan supports. This does not affect the durability of the enamel and may be cleaned off with a metal cleaner such as 'Brasso'.

Wok Centre Ring

The Wok ring is designed fit the centre burner. It will not fit any of the other burner pan supports



It should be located so that the cut-outs in the ring sit directly on the projecting burner supports.

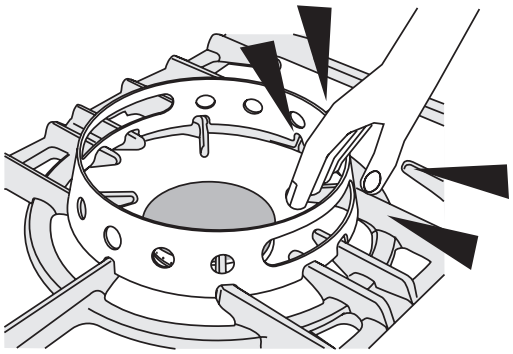


Woks vary very widely in size and shape. It's important that the Wok is securely held - but if the Wok is too big or too small the ring will not support it properly.

In order for the Wok to heat properly it must be close to the burner. For this reason we don't recommend that you use the Wok ring with a flat bottomed wok.

When you fit the ring, check that it is properly located on the pan support fingers.

Make sure that it is stable and that the Wok is sitting level in the ring.



The cradle will get very hot in use - allow plenty of time for it to cool before you pick it up.

Wok Cooking

A Wok may be used for 5 traditional methods of oriental cooking: -

- ***Stir Frying***
- ***Shallow Frying***
- ***Deep Frying***
- ***Steaming***
- ***Braising***

Stir frying has become the most familiar and popular method of oriental cooking. The continual manual process requires the addition of one food item at a time with the relatively fast preparation time offering the benefit of colour and nutrient retention whilst retaining a crisp texture.

The other 4 types of Wok cooking do not require constant stirring. These methods require a steadier base for the utensil as the Wok contains very hot water or oil. The Wok ring gives greater stability when practising these methods of cooking - but take care.

The Glide-Out™ Grill

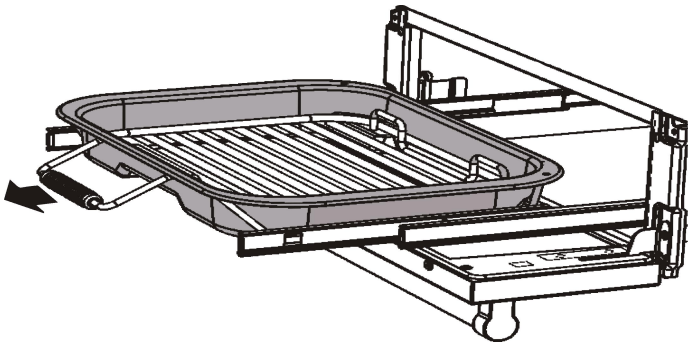
Caution: Accessible parts may be hot when the grill is in use. Young children should be kept away.

Before using for the first time, to dispel manufacturing odours, turn on the grill and run for 30 minutes with the grill pan in position, pushed fully back, and the grill door open.

Make sure the room is well ventilated to the outside air, by opening windows or turning on a cooker hood for example.

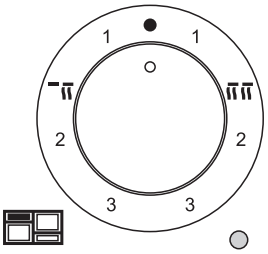
Using the Grill

Open the grill door and pull the grill pan carriage forward using the handle.

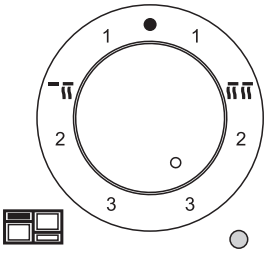


The grill pan gets very hot when the grill is on. Don't touch the pan or trivet unless you are sure it is cool.

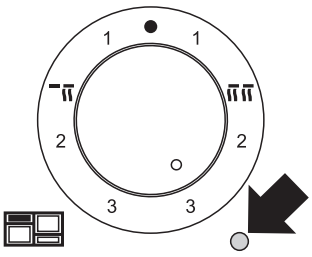
After placing your food on the grill grid, slide the grill carriage into the grill chamber. Make sure it is pushed right in.



The grill has two elements that allow wither the whole area of the pan to be heated or just the right hand half.



To heat the whole grill, turn the knob clockwise to position 3.



To heat the right hand half turn it anti clockwise.

The neon indicator light by the grill control will come on.

To use just the right hand half of the grill, turn the grill control counter clockwise from the off position.

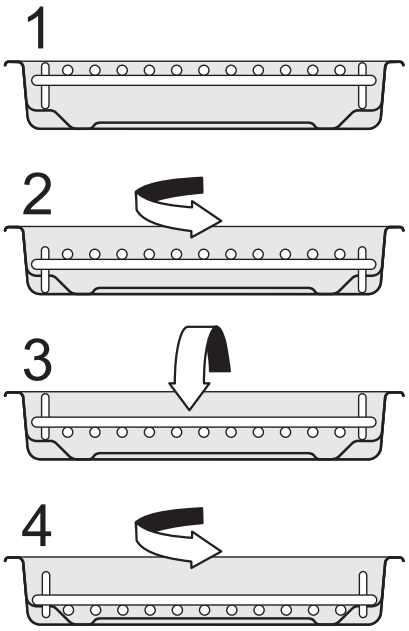
For best results preheat for 2 minutes with the grill pan in position. After placing your food on the grill pan grid, slide in the grill carriage. Adjust the heat to suit by turning the knob.

Make sure the grill carriage is pushed right in.

Never close the grill door when the grill is on.

Don't leave the grill on for more than a few moments, with the grill pan pulled forward.

The grill pan grid can be set to four different grilling heights by a combination of turning it back to front and turning it upside down.



The grill pan and grill pan carriage can be easily removed for cleaning. See the '**Cleaning your cooker'** section of these instructions.

Grill Cooking Chart

MEAT	Time (mins)
Back Bacon Rashers	2
Chicken Satay	6
Fillet Steak (170g)	10
Sirloin Steak (170g)	10
Hamburger (113g)	8
Lamb Chop	12
Lamb Kidneys	8-9
Lamb's Liver	5
Pork Chops	12
Pork Sausage (57g)	8
Pork Kebabs	10

FISH	Time (mins)
Cod Fillet	7
Halibut Steaks	10-11
Herring Fillets in Oatmeal	7
Lemon Sole Fillets	5
Salmon Steaks	10
Whole Mackerel	11-12
Whole Trout	10

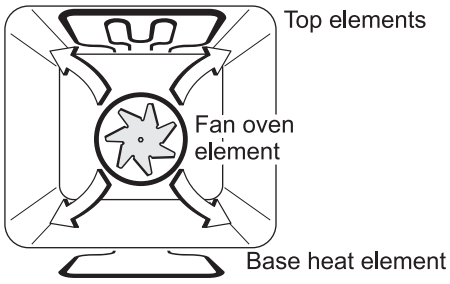
MISCELLANEOUS	Time (mins)
Mush rooms	3-4
Toasted Cheese	2
Whole Tomatoes	4-5

The Ovens

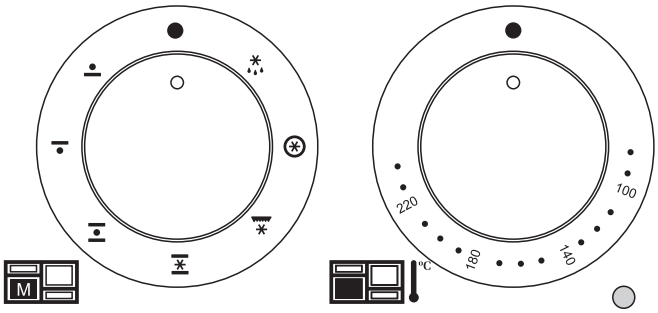
During use the appliance becomes hot. Care should be taken to avoid touching the heating elements inside the oven.

Before using for the first time, to dispel manufacturing odours turn the ovens to 230°C and run for an hour. Make sure the room is well ventilated to the outside air, by opening windows or turning on a cooker hood for example.

The Left Hand Oven

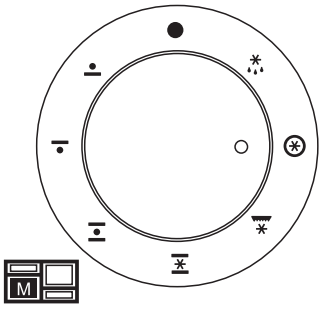


The left hand oven is a Multi-function oven. As well as the oven fan and fan element, it is fitted with two extra heating elements, one visible in the top of the oven and the second under the oven base. Take care to avoid touching the top element and element deflector when placing or removing items from the oven. For more detail on this oven see the section 'Multi-function oven'

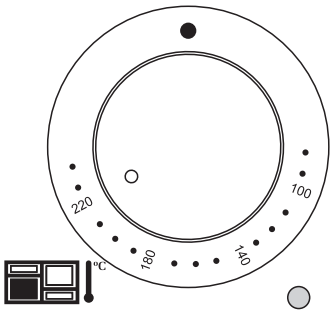


function *temperature*

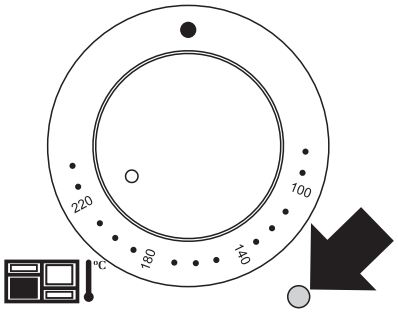
The Multi-function oven has two controls, a function selector and a temperature setting knob.



Turn the function selector control to a cooking function. This is the fan oven function.

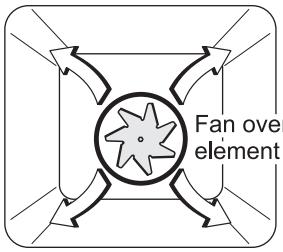


Turn the oven temperature knob to the temperature you need.



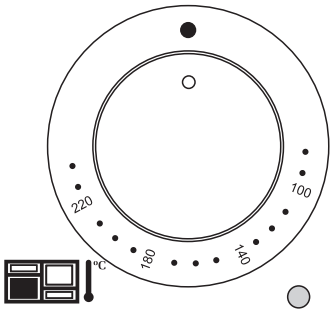
The oven indicator light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking

The Right Hand Oven

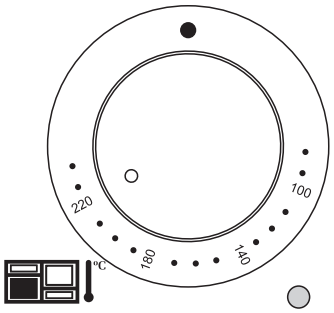


The fan in the right hand oven circulates hot air continuously, which means faster more even cooking.

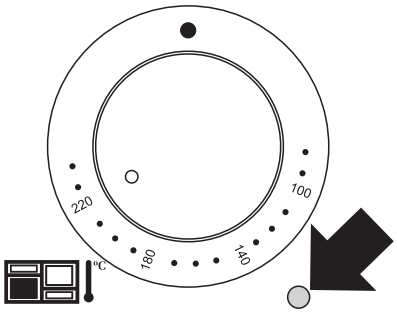
The recommended cooking temperatures for a fanned oven are generally lower than a non-fanned oven.



The right hand fan oven control.



Turn the oven temperature knob to the temperature you need.



The oven indicator light will glow until the oven has reached the temperature you selected. It will then cycle on and off during cooking

Multi-function oven functions

The Multi-function oven has many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember - not all functions will be suitable for all food types.

Defrost

This function operates the fan to circulate cold air only. No heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

Defrosting in this way speeds up the process and protects the food from flies. Pieces of meat, fish and poultry should be placed on a rack, over a tray to catch any drips. Be sure to wash the rack and tray after defrosting.

Defrost with the oven door closed.

Large items, such as whole chickens and joints should not be defrosted in this way. We recommend this be carried out in a refrigerator.

Defrosting should not be carried out in a warm oven or when an adjoining oven is in use or still warm.

Ensure that dairy foods, meat and poultry are completely defrosted before cooking.

Fan oven

This function operates the fan and the heating element around it. An even heat is produced throughout the oven, allowing you to cook large amounts quickly.

Fan oven cooking is particularly suitable for baking on several shelves at one time and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10°C for recipes previously cooked in a conventional oven.

If you wish to pre-heat the oven, wait until the indicator light has gone out before inserting the food.

Fanned grilling in the oven

This function operates the fan whilst the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results, place the food to be grilled, on a grid over a roasting tin, which should be smaller than a conventional grill pan. This allows greater air circulation. Thick pieces of meat or fish are ideal for grilling in this way, as the circulated air reduces the fierceness of the heat from the grill. The oven door should be kept closed whilst grilling is in progress, so saving energy. You will also find that the food needs to be watched and turned less than for normal grilling. Pre-heat this function before cooking.

Fan assisted oven

This function operates the fan, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (top and base heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast. It is also possible to bake on two shelves at one time, although they will need to be swapped over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

This is a fast intensive form of cooking; keep an eye on the food cooking until you have become accustomed to this function.

Conventional oven (top and base heat)

This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits. Food cooked on the top shelf will brown and crisp faster than on the lower shelf, because the heat is greater at the top of the oven than at the base, as in 'Fan assisted oven' function. Similar items being cooked will need to be swapped around for even cooking. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.

Browning element

This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce and lasagne, the item to be browned being already hot before switching to the top element.

Base heat

This function uses the base element only. It will crisp up your pizza or quiche base or finish off cooking the base of a pastry case on a lower shelf. It is also a gentle heat, good for slow cooking of casseroles in the middle of the oven or for plate warming.

The Browning and Base heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection. With use, you will soon realise how these functions can combine to extend your cooking skills.

Both Ovens

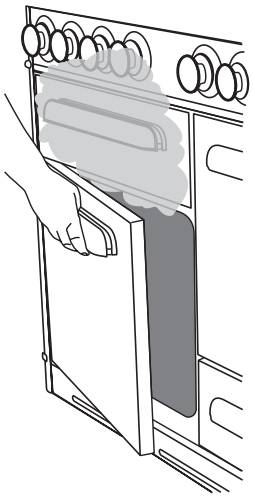
Before using for the first time, to dispel manufacturing odours, turn the ovens to 230°C and run for an hour. To clear the smell make sure the room is well ventilated to the outside air, by opening windows for example.

Please remember that all cookers vary - temperatures in your new ovens may differ to those in your previous cooker.

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays meat tins etcetera should be placed level centrally on the oven's wire shelves. Keep all trays and containers away from the sides of the oven, as overbrowning of the food may occur.

For even browning, the maximum recommended size of a baking tray is 340mm by 340mm.



Cooking high moisture content foods can create a 'steam burst', when the oven door is opened. When opening the oven stand well back and allow any steam to disperse.

When the oven is on, don't leave the door open for longer than necessary, otherwise the knobs may get very hot.

Always leave a 'fingers width' between dishes on the same shelf; this allows the heat to circulate freely around them.

The Cook & Clean oven liners (see Cleaning your cooker) work better when fat splashes are avoided. Cover meat when cooking.

To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.

Sufficient heat rises out of the oven while cooking to warm plates in the grill compartment.

If you want to brown the base of a pastry dish, preheat a baking tray for 15 minutes before placing the dish in the centre of the tray.

Where dishes may boil and spill over during cooking, place them on a baking tray.

Steam

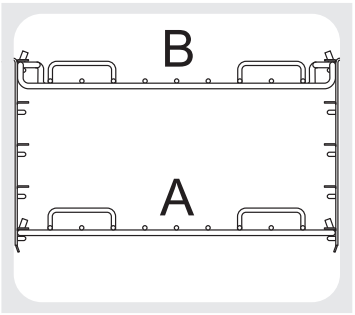
When cooking foods with high water content (e.g. oven chips) there may be some steam visible at the grille at the rear of the hotplate. This is perfectly normal.

The Oven shelves

There are 4 standard oven selves and 1 drop shelf.

B Drop shelf

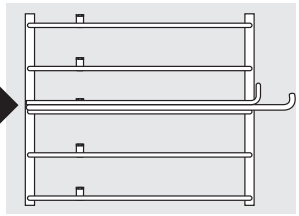
A standard shelf



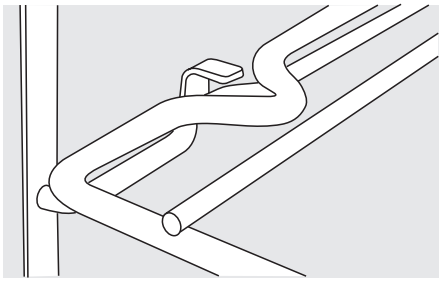
With the exception of the top position in the left hand multifunction oven, which will only accept the drop shelf, any shelf can be fitted in any of the positions. The oven shelves are retained when pulled forward but can be easily removed and refitted.

The shelves should not be fitted directly one above the other. When cooking on more than one shelf always leave at least one runner space between them. Place baking trays, individual cake tins or baking dishes centrally on the oven shelf.

1



To remove a shelf first make sure it is pushed fully back, so that the shelf stop is in line with the kink in the side of the shelf.



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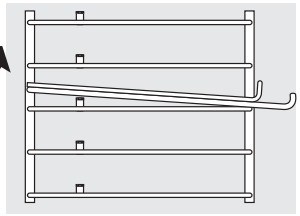
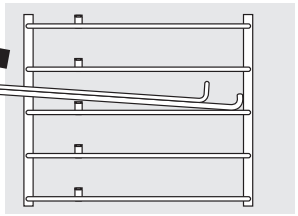


Lift up the front of the shelf so the shelf will pass over the shelf stop.

3



Pull the shelf forward.

To refit the shelf, hold it so it is slightly up at the front and rest the back of the shelf on the side wires. Push the shelf to the back of the oven and then lower the front so that it is resting on the side wires.

Storage

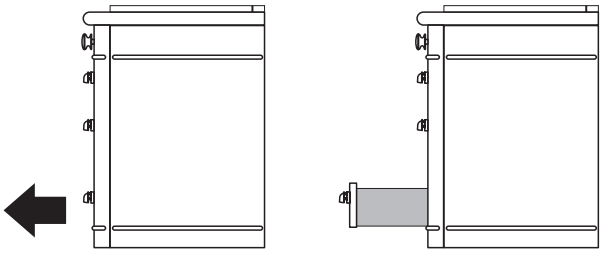
The bottom drawer is for storing oven trays and other cooking utensils.

It can get very warm so don't store anything in it that may melt or catch fire.

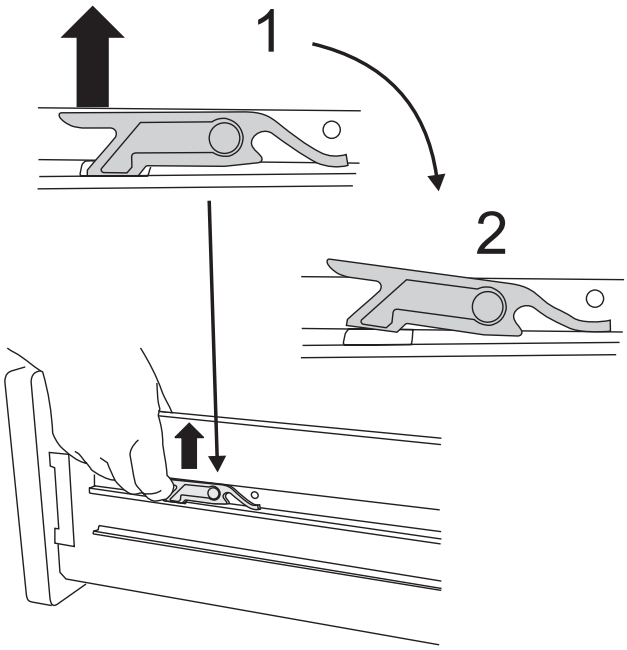
The drawer can be removed completely for cleaning etc.

To remove the drawer pull it forward to the stop. Lift up the front and pull the draw away from the side runners.

To remove the drawer



Pull the drawer forward.

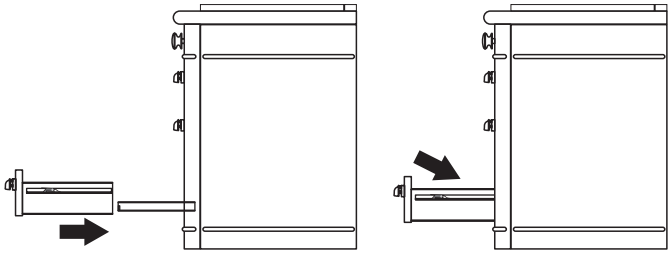


Lift up the ends of the plastic clips (one each side) to release the catches holding the drawer to the side rails and at the same time pull the drawer forward and away from the side rails.

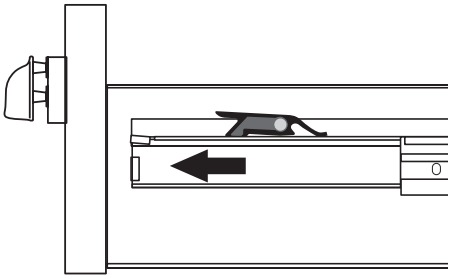
For safety's sake push the drawer rails back out of the way.

Replace the storage drawer

To replace the drawer in the range, pull the side rails fully out.



Carefully move the drawer back between the rails and rest it on the side rails.



At each side hold the front of the drawer and pull the side rail forward so that the clips click into position holding the drawer to the side rails.

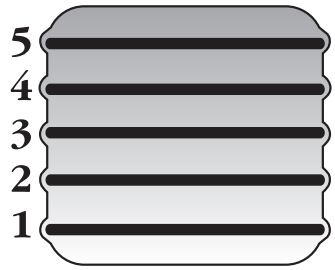
Push the drawer back into postion.

Multi-function Oven cooking guide

Remember - not all functions will be suitable for all food types. The oven control settings and cooking times given are intended to be used only as a guide. Individual tastes may require the temperature to be altered to provide a preferred result.

Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the temperature by 10°C and the cooking time by 5-10 minutes. The temperature in the fanned oven does not vary with height in the oven - so you can use any shelf.

The shelves should not be fitted directly one above the other. When cooking on more than one shelf always leave at least one runner space between them. Place baking trays, individual cake tins or baking dishes centrally on the oven shelf. For best results pre-heat the oven until the oven indicator light goes out.



Cooking chart - Fan assisted oven function

Food	Temp	Oven Shelf Position	Approximate Cooking Time
Fairy cake	170°C	2-4	20 min
Scone	180°C	2-4	15 min
Deep apple pie	160°C	2-4	45 min interchange after 25 minutes
Plate tart	190°C	2-4	45 min interchange After 25 minutes
Rich fruit cake 197mm x 92mm	145°C	3	1 hr 45 min - 2 hr
Victoria sandwich 180mm	170°C	2-4	20 - 25 min
Milk pudding	150°C	3	2 hrs
Puff pastry	220°C	3 - 5	15-40 mins according to size. Interchange 2/3rds through cooking time

For roast meats and poultry refer to the Fan oven guide - reduce cooking time slightly.

500g is approximately 1lb (1lb 2oz)

Ensure meat and poultry is fully cooked before serving

Oven Cooking chart - Conventional and full Fan oven functions

Food	Convection Oven Temperature	Shelf Position	Fan Oven Temperature	Approximate Cooking Time
FISH				
	190°C	3	180°C	Fillets 15-20mins.
	190°C	3	180°C	Whole 10mins.per 500g + 10mins.
	190°C	3	180°C	Steaks according to thickness.
ROAST MEATS				
Beef with bone	160°C	2-3	150°C	20-25mins. per 500g + 20-25mins.
	200°C	2-3	190°C	15-20mins. per 500g + 15-20mins.
Beef without bone	160°C	2-3	150°C	30-35mins. per 500g + 30-35mins.
	200°C	2-3	190°C	20-25mins. per 500g + 20-25mins.
Lamb	160°C	2-3	170°C	30-35mins. per 500g + 30-35mins.
	200°C	2-3	190°C	25-35mins. per 500g + 25-30mins.
Pork	160°C	2-3	150°C	35-40mins. per 500g + 35-40mins.
	200°C	2-3	190°C	25-30mins. per 500g + 25-30mins.
Stuffed and rolled - Add approx. 10 mins. per 500g to above cooking times or cook at 200°C for 20mins. then 160°C for remainder.				
THOROUGHLY THAW FROZEN JOINTS AND POULTRY BEFORE COOKING.				
POULTRY				
Chicken	160°C	2-3	150°C	20-25mins. per 500g + 20-25mins.
	200°C	2-3	190°C	15-20mins. per 500g + 15-20mins.
Turkey	160°C	2	150°C	20-25mins. per 500g + 20-25mins.
	200°C	2	190°C	15-20mins. per 500g + 15-20mins.
Stuffed Poultry - Cook at 200°C or at 200°C for 20mins. then 160°C for remainder. Prepacked (fresh or frozen) follow packers cooking times				
Casserole	140-150°C	2-3	140°C	2-4hrs according to recipe
Yorkshire Pudding	220°C	4	200°C	Large tin 30-35mins. Individual 10-20mins.
CAKES				
Very Rich Fruit	140°C	2	140°C	45-50mins. per 500g mixture
Rich fruit (180mm)	150°C	2	145°C	21/2-3hrs.
Madeira (180mm)	160°C	2	150°C	80-90mins.
Queen Cakes	190°C	3 & 5 or 3	180°C	15-25mins.
Scones	220°C	2 & 4 or 3	210°C	10-15mins.
Victoria Sandwich	180°C	2 & 4 or 3	170°C	20-30mins.
PASTRIES				
Plate Tart	200°C	2 & 4	190°C	45-50mins. Interchange after 25mins.
Fruit Pie	200°C	2 & 4	190°C	35-40mins.
Tartlets	200°C	4	190°C	15-20mins. according to size.
Puff Pastry	220°C	2,3 or 4	200°C	20-40mins. according to size.
Bread	220°C	2 & 4	200°C	20-30mins.
Meringues	110°C	3	100°C	2-21/2hrs
PUDDINGS				
Baked Egg Custard	160°C	3	150°C	45mins.-1hr.
Baked sponge pudding	190°C	3	180°C	40-45mins.
Milk pudding	140-150°C	3	150°C	2-3hrs.

Cleaning your cooker

Before thorough cleaning, isolate from the electricity supply. Remember to switch on the electricity supply before use.

Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt. Don't mix different cleaning products - they may react together with hazardous results.

Do not use a steam cleaner on your cooker.

If you want to move your cooker for cleaning, see the section called 'Moving your cooker'.

All parts of the cooker can be cleaned with hot soapy water - but take care that no surplus water seeps into the appliance.

Stainless Steel Hob

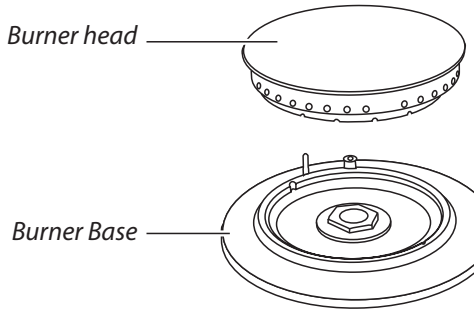
Lift away pots or pans from hob. Remove pan supports from spillage area and carefully place in a sink of warm soapy water. Wipe loose debris from hob.

Avoid using any abrasive cleaners including cream cleaners, e.g. Cif, on brushed Stainless Steel surfaces. For best results use a liquid detergent e.g. Domestos Multi Surface Cleaner.

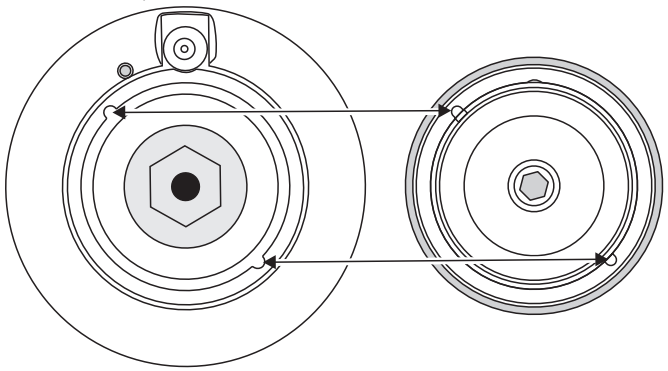
Rinse with cold water and thoroughly dry with a clean, soft cloth. Ensure all parts are dry before repositioning.

Hotplate burners

The burner heads and caps can be removed for cleaning. Make sure they are absolutely dry before replacing.

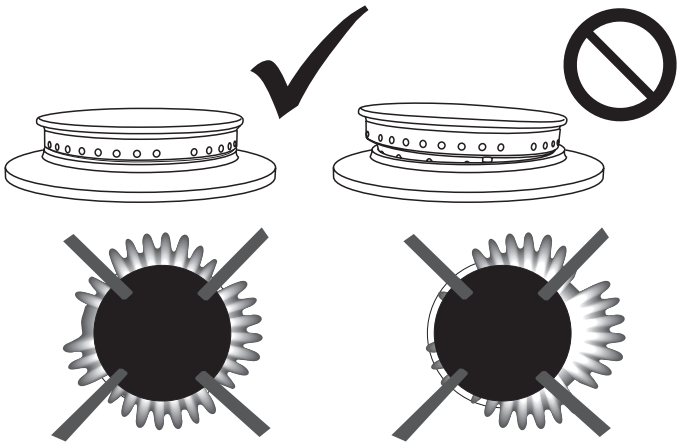


When replacing burner head, ensure this locates properly within the base.



base of cook top burner *bottom of burner head*

If you look at the bottom of the burner head you will see two 'pips'; these fit into the two notches in the burner base.



Normal flame appearance *Burner head not placed correctly on burner base*

Check burner ports are not blocked. If blockage occurs, remove stubborn particles using a piece of fuse wire.

Cleaning Table

Hotplate

Part	Finish	Recommended Cleaning Method
Hotplate Top	Stainless Steel	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Pan Supports	Enamel coated Cast Iron	Cif Cream Cleaner- *Faberge Lever* and a nylon scourer. Dishwasher.
Burner Head	Enamel	Cream cleaner, nylon scourer. Dishwasher
Burner Base	Aluminium	Cif or other cream cleaner with a soft cloth. Be careful not to be over vigorous.
Wok Cradle	Stainless Steel	

Outside of cooker

Part	Finish	Recommended Cleaning Method
Door, Door surround, Cooker Sides and Plinth	Enamel	Hot soapy water, soft cloth. Any stubborn stains, remove gently with a liquid detergent.
	Stainless Steel	E Cloth (Comet) or Vileda Microfibre Plus All Purpose Cloth *Freudenberg Household Products LP* (supermarket)
Rear Grille	Stainless Steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Enamel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control Knobs/Handles	Plastic/ Chrome	Warm soapy water, soft cloth.

Oven and Grill

Part	Finish	Recommended Cleaning Method
Sides, floor & roof of oven - **NOT** COOK & CLEAN OVEN PANELS (see below)	Enamel	Any proprietary oven cleaner that is suitable for enamel. CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS - FOLLOW MANUFACTURERS INSTRUCTIONS. Do not allow contact with the oven elements.
Cook & Clean Oven Panels (some models only)	Special enamel that partly cleans itself	This surface cleans itself at 200°C and above, or the panels can be removed and washed with hot soapy water and a nylon brush. (see 'The Ovens' in 'Cleaning your cooker')
Oven Shelves, Handyrack, Grill Trivet.	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill Pan.	Enamel	Hot soapy water. Soap filled pad (Brillo). Dishwasher.

Cleaners listed are available from Supermarkets or electrical retailers as stated. Cleaner manufacturer in Italics

For enameled surfaces use a cleaner that is approved for use on vitreous enamel. The vitreous enamel association has a list of approved cleaners. Contact them via their website www.ive.org.uk or telephone: 01527 893031.

Regular cleaning is recommended. For easier cleaning, wipe up any spillages immediately.

To help keep your oven clean, cover meat when roasting, with foil or use a roasting bag. Brush vegetables with fat before placing around the meat.

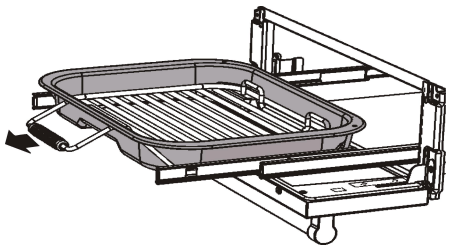
Glide-Out™ Grill

Before you remove any of the grill parts for cleaning make sure they are cool.

The grill pan and grid should be washed in hot soapy water.

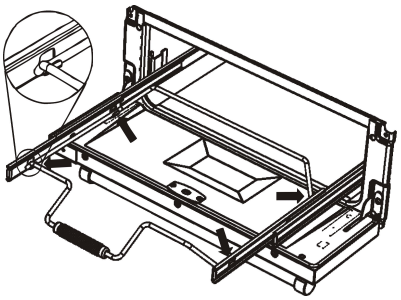
After grilling meats or any foods that soil, leave to soak for a few minutes in the sink immediately after use. Stubborn particles may be removed from the grid by using a nylon brush. Alternatively, the grill pan can be washed in a dish washer.

To remove the grill pan support frame, pull the grill pan foward.

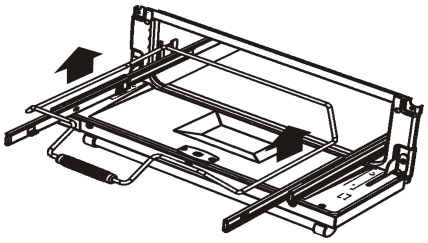


Lift the grill pan clear of the support frame.

The support frame is held to the side rails by two clips on each side.



For each side, support the side rail with one hand and with the other hand lift the frame up and out of the side clips.



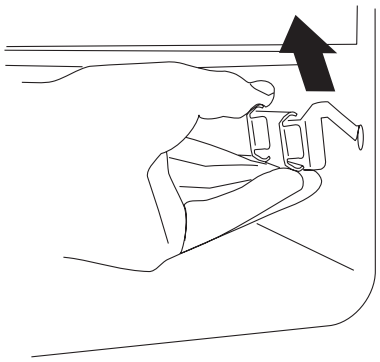
For safety, push the side rails into the grill chamber.

The side rails can be removed to make cleaning the grill chamber easier by unhooking them from the grill chamber sides.

Slides can be wiped clean with a soft cloth and mild detergent.

DO NOT use any abrasive substance.

DO NOT put the side runners in the dishwasher.



When you have finished, hook the side rails back on to the sides of the chamber. To refit the frame pull the side rails forward and for each side in turn, support the side rail and press the frame down into the side rails.

Replace the grill pan.

Control Panel and Oven Doors

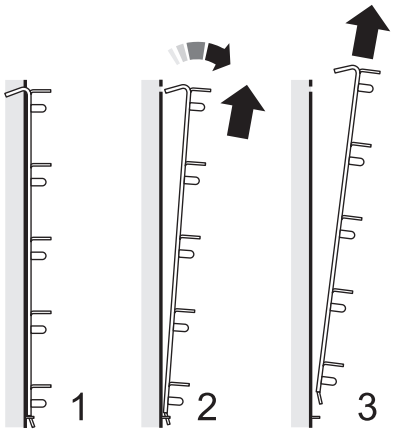
For best results liquid detergents should be used.

The control panel and control knobs should only be cleaned with a soft cloth wrung out in clean hot soapy water - but take care that no surplus water seeps into the appliance. Wipe with a clean dampened cloth then polish with a dry cloth. The oven doors should only be cleaned with a soft cloth wrung out in clean hot soapy water.

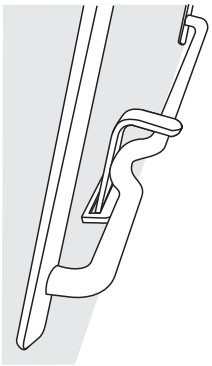
Ovens

The shelf supports on the oven sides can be removed for cleaning.

First remove the oven shelves then pull the top of the shelf support up and away from the oven side and then lift the support away from the locating bracket in the oven side at the bottom.



To refit the side support, first locate the tag at the bottom of the support in the slot in the locating bracket in the oven side.



Then locate the tops of the side arms in the holes at the top.

The panels on the oven sides are fixed and cannot be removed. They have been coated with special enamel that partly cleans itself.

This does not stop all marks on the lining, but helps to reduce the amount of manual cleaning needed.

The Cook & Clean panels work better above 200°C. If you do most of your cooking below this temperature, occasionally remove the shelf supports and wipe the panels with a lint free cloth and hot soapy water. The panels should then be dried and the oven heated at 200°C for about one hour. This will ensure the Cook & Clean panels are working effectively.

Don't use steel wool (or any other materials that will scratch the surface). Don't use oven cleaning pads.

Troubleshooting

Steam is coming from the oven

When cooking foods with a high water content (e.g. oven chips) there may be some steam visible at the rear grille. Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.

The oven fan is noisy

The note of the oven fan may change as the oven heats up - this is perfectly normal.

The knobs get hot when I use the oven or the grill, can I avoid this?

Yes, this is caused by heat rising from the oven or the grill, and heating them up. Don't leave the oven door open. Make sure that the grill pan is pushed right back to the 'backstop' when grilling.

If there is an installation problem and I don't get my original installer to come back to fix it who pays?

You do. Service organisations will charge for their call outs if they are correcting work carried out by your original installer. It's in your interest to track down your original installer.

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven. Individual tastes may require the temperature to be altered either way, to get the results you want. Try cooking at a different temperature setting.

The oven is not cooking evenly

Do not use a tin or baking tray larger than 340mm x 340mm.

If you are cooking a large item, be prepared to turn it round during cooking.

If two shelves are used, check that space has been left for the heat to circulate. When a baking tray is put into the oven, make sure it is placed centrally on the shelf.

Check that the door seal is not damaged and that the door catch is adjusted so that the door is held firmly against the seal.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered). If the cooker is not level arrange for your supplier to level it for you.

Oven temperature getting hotter as the cooker gets older

If turning the knob down has not worked or only worked for a short time then you may need a new thermostat. This should be fitted by a service person.

Grill not cooking properly

Are you using the pan and trivet supplied with the cooker? Is the pan being used on the runner, not the floor of the compartment? Is the grill tray pushed fully back to the stop?

Hotplate ignition or hotplate burners faulty

Is the power on?

Are the sparker (ignition electrode) or burner slots blocked by debris?

Are the burner caps correctly located?

Hotplate burners will not light

If only one or all the hotplate burners will not light, make sure that the parts have been replaced correctly after wiping or removing for cleaning.

Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working.

Do the burners spark when you push in the control knob? If not, check the power is on.

General Safety Instructions

In the UK:-

The hotplate must be installed by a CORGI registered engineer.

In the Republic of Ireland:-

The installation must be carried out by a Competent Person.

The installation must be in accordance with the installation instructions and comply with the relevant regulations and also the local gas and electricity supply companies' requirements.

If you smell gas

Don't turn electric switches on or off.
Don't smoke
Don't use naked flames
Do turn off the gas at the meter or cylinder
Do open doors and windows to get rid of the gas
Call your gas supplier.

If you are using natural gas in the UK ring British Gas - Trans Co on

0800 111 999

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is used. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device, (mechanical extractor hood).

Prolonged intensive use may call for additional ventilation, for example opening a window. Use extractor fans or hoods when fitted.

The cooker should be serviced by a qualified service engineer and only approved spare parts used. Have the installer show you the location of the cooker control switch. Mark it for easy reference. Always allow the cooker to cool and then switch off at the mains and before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.

All parts of the cooker become hot with use and will retain heat even after you have stopped cooking.

Take care when touching cooker, to minimize the possibility of burns, always be certain that the controls are in the OFF position and that it is cool before attempting to clean the cooker.

Use dry oven gloves when applicable - using damp gloves might result in steam burns when you touch a hot surface. Never operate the cooker with wet hands.

Do not use a towel or other bulky cloth in place of a glove. They might catch fire if they touch a hot surface.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

Do not use unstable saucepans and position the handles away from the edge of the hotplate.

Babies, toddlers and young children should not be allowed near the cooker at any time. They should never be allowed to sit or stand on any part of the appliance. Teach them not to play with controls or any other part of the cooker.

Never store anything of interest to children in cabinets above a cooker - children climbing on the cooker to reach them could be seriously injured.

Clean only parts listed in this guide.

In the interests of hygiene and safety the cooker should be kept clean at all times as a build up in fats and other food stuff could result in a fire.

Always keep combustible wall coverings or curtains etc. a safe distance away from your cooker.

Do not spray aerosols in the vicinity of the cooker while it is in on.

Do not store or use combustible materials, or flammable liquids in the vicinity of this appliance.

Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available use a multipurpose dry chemical or foam-type fire extinguisher.

Never leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking and greasy spills may catch on fire.

Never wear loose-fitting or hanging clothes while using the appliance. Be careful when reaching for items stored in cabinets over the hotplate. Flammable material could be ignited if brought in contact with a hot surface unit and may cause severe burns.

Take great care when heating fats and oils, as they will ignite if they get too hot.

Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

Never leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.

When the grill is on, do not use the top of the flue (the slot along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.

When using an electrical appliance near the hotplate, be sure that the cord of the appliance does not come into contact with the hotplate.

Take care that no water seeps into the appliance

Only certain types of glass, glass-ceramic, earthenware or other glazed containers are suitable for hotplate cooking; others may break because of the sudden change in temperature.

Do not allow anyone to climb, stand or hang on any part of the cooker.

Do not use aluminium foil to cover shelves, linings or the oven roof.

Never heat unopened food containers. Pressure build up may make container burst and cause injury.

The cooker is designed for cooking foods only and must not be used for any other purpose.

The oven should NOT be used for heating the kitchen. This wastes fuel and the control knobs may become overheated.

When the oven is on DO NOT leave the oven door open for longer than necessary.

The specification of this cooker should not be altered.

This appliance is heavy, take care when moving it.

When the cooker is not in use ensure that the control knobs are in the off position.

AGA FOODSERVICE GROUP

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